Seamless Summer Option (SSO)
State Board of Education  STRATEGIC PLAN GOALS

1. **ALL** Students Proficient and Showing Growth in All Assessed Areas

2. **EVERY** Student Graduates from High School and is Ready for College and Career

3. **EVERY** Child Has Access to a High-Quality Early Childhood Program

4. **EVERY** School Has Effective Teachers and Leaders

5. **EVERY** Community Effectively Uses a World-Class Data System to Improve Student Outcomes

6. **EVERY** School and District is Rated “C” or Higher
To create a world-class educational system that gives students the knowledge and skills to be successful in college and the workforce, and to flourish as parents and citizens.

To provide leadership through the development of policy and accountability systems so that all students are prepared to compete in the global community.
NSLP & SBP Meal Patterns
(Basic Requirements for SSO)

SSO Meal Patterns
Meal Service SSO

Memo SP 09-2017 – Questions 33 & 42

• SSO sponsors must plan meals using the meal patterns established for NSLP and SBP, which are based on the recommendations of the Dietary Guidelines for Americans (DGA)

• SFAs participating under SSO must follow the NSLP and SBP meal pattern requirements established in 7 CFR 210.10 and 7 CFR 220.8
“Schools must identify near or at the beginning of the serving line(s) the food items that constitute the unit priced reimbursable meal at both breakfast and lunch.”
Color Your Lunch Tray!

Choose 3 or more food groups

Pick at least ½ cup fruit and/or vegetable

Fruit  Veggie  Milk  Dairy
Grain  Proteins
COLOR is FLAVOR

#5formaxflavor

Choose 3 or more colorful food groups

Take at least ¼ cup fruit and/or vegetable
#5formaxflavor

5 food groups = Maximum Flavor

Select at least ½ cup fruit and/or vegetable

Choose at least 3 food groups
Offer Versus Serve Poster for Lunch

Resources

• Menu Planner for School Meals (https://www.fns.usda.gov/tn/menu-planner)

• Farm to School (https://www.fns.usda.gov/cfs/farm-school-resources)

Crediting dried Fruits and leaf green Vegetables

• Raw leafy greens credit for half the volume
  For example, ½ cup credited ¼ cup

• Dried fruit credit for twice the volume
  For example, ¼ cup of raisins credited ½ cup
Do I have to provide water for non-congregate feeding?

• Memo SP 24-2020 released by USDA in Aug 2020 indicated that potable water would not have to be available if the meals were served off campus. Water would still need to be made available for services in the cafeteria and the classroom.
NSLP Five Food Components

- Fluid Milk
- Fruits
- Vegetables
- Grains
- Meats/Meat Alternates
Basic Requirements for Lunch

A Nutrient Analysis will help you stay on track!

- Offer all 5 of the Required components daily
- Meet Daily & Weekly component minimums
- Meet Weekly Vegetable Subgroup minimums
- Stay within the caloric range
- Sodium waivers are available from the SA upon request
- Stay below the max allowed saturated/trans fat limit
Age Groupings and Menu Planning

Allowable Groupings at Lunch

- Grades K-5
- Grades 6-8
- Grades 9-12
- You can combine two groups to make a K-8 grouping, calories and sodium meet the most restrictive level
- Age group waivers available from the SA

There is no such thing as K-12 grouping at lunch!!!!
# NSLP Meal Pattern Chart

The School Lunch Pattern for Various Age/Grade Groups

The United States Department of Agriculture, National School Lunch Program requires that portions of meal components be adjusted by age/grade group to better meet the food and nutritional needs of children according to their ages.

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat or Meat Alternate (MMA)</td>
<td>8 oz. eq/wk min</td>
<td>9 oz. eq/wk min</td>
<td>10 oz. eq/wk min</td>
<td>1 oz. eq per day minimum</td>
<td>1 oz. eq per day minimum</td>
<td>2 oz. eq per day minimum</td>
</tr>
<tr>
<td>Lean meat, poultry, fish</td>
<td>1 oz</td>
<td>1 1/2 oz</td>
<td>2 oz</td>
<td>3 oz</td>
<td>4 oz</td>
<td>Food and Nutrition Service Fact Sheets on each of these alternate foods give detailed instructions for use.</td>
</tr>
<tr>
<td>Cheese</td>
<td>1 oz</td>
<td>1 1/2 oz</td>
<td>2 oz</td>
<td>3 oz</td>
<td>4 oz</td>
<td></td>
</tr>
<tr>
<td>Large eggs</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Cooked, dry beans or peas</td>
<td>3/4 cup</td>
<td>1 cup</td>
<td>1 1/4 cups</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
<td></td>
</tr>
<tr>
<td>Peanut butter (or any nut or seed butter)</td>
<td>2 Tbsp</td>
<td>2 Tbsp</td>
<td>3 Tbsp</td>
<td>4 Tbsp</td>
<td>5 Tbsp</td>
<td></td>
</tr>
<tr>
<td>Peanuts, soy nuts, tree nuts or seeds*</td>
<td>1 oz</td>
<td>1 oz</td>
<td>1 1/2 oz</td>
<td>2 oz</td>
<td>2 oz</td>
<td>3 oz = 30%</td>
</tr>
<tr>
<td>Yogurt, plain or flavored, unsweetened or fortified</td>
<td>4 oz</td>
<td>4 oz</td>
<td>5 oz</td>
<td>6 oz</td>
<td>6 oz</td>
<td>7 oz = 50%</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Grains / Breads</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>All grains offered must be 100% whole grain rich (WGR).</th>
</tr>
</thead>
<tbody>
<tr>
<td>Servings of grains or breads must be enriched or whole grain</td>
<td>1 1/2 oz</td>
<td>1 1/2 oz</td>
<td>2 oz</td>
<td>2 oz</td>
<td>2 oz</td>
<td></td>
</tr>
</tbody>
</table>

| Vegetable | % cup every day | 1 cup every day | No more than 1/2 of the weekly total requirement may be met with full-strength vegetable juice. |
| Dark Green | 1/2 cup | 1/2 cup | 1/2 cup |
| Red/Orange | 3/4 cup | 3/4 cup | 3/4 cup |
| Beans/Peas | 1/2 cup | 1/2 cup | 1/2 cup |
| Starchy | 1/2 cup | 1/2 cup | 1/2 cup |
| Other | 3/4 cup | 3/4 cup | 3/4 cup |

<table>
<thead>
<tr>
<th>Fruit</th>
<th>% cup (6 fl. oz)</th>
<th>% cup (6 fl. oz)</th>
<th>No more than 1/2 of the total weekly requirement may be met with 100% juice.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>% cup (8 fl. oz)</td>
<td>% cup (8 fl. oz)</td>
<td>In grades K-12, milk must be 1% or fat-free flavored or unflavored.</td>
</tr>
<tr>
<td>Water</td>
<td>1 cup</td>
<td>1 cup</td>
<td></td>
</tr>
</tbody>
</table>

*As listed in program guidance, these items may be used to meet no more than 50% of the requirement and must be combined in the meals with at least 50% of other meat or meat alternatives. (e.g., meatballs = 1 oz of control lean meat + poultry, or 6/8 of 4 oz. All schools serving lunch 5 days per week should increase the weekly quantity by approximately 20% for each additional day. Food Survey Guide and FWIS Instruction Guide (R1), Rev. 2, Grains and Bread reduction provide the information for the minimum weight of a serving.)

Sodium – maximum average per week: 1230mg 1360mg 1420mg

K-8 group sodium max 1200mg
**Meat / Meat Alternate at Lunch**

Take note of differences in daily minimums across the different grade groups!

Just offering the daily minimum will not help you to meet weekly goal!

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat or Meat Alternate (MMA)</td>
<td></td>
<td></td>
<td>8 oz /wk</td>
<td>9 oz /wk</td>
<td>10 oz /wk</td>
<td>Must be served in the main dish or as the main dish.</td>
</tr>
<tr>
<td>When combining K-5 &amp; 6-8 to establish a K-8 group.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>9 oz / wk</td>
</tr>
<tr>
<td>Lean meat, poultry, fish</td>
<td>1 oz</td>
<td>1 ½ oz</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>1 oz</td>
<td>1 ½ oz</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Large egg(s)</td>
<td>¾</td>
<td>¾</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cooked, dry beans or peas</td>
<td>¼ cup</td>
<td>3/8 cup</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peanut butter (or any nut or seed butter)</td>
<td>2 Tbsp</td>
<td>3 Tbsp</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peanuts, soy nuts, tree nuts or seeds*</td>
<td>½ oz. = 50%</td>
<td>½ oz. = 50%</td>
<td>1 oz per day minimum</td>
<td>1 oz per day minimum</td>
<td>2 oz per day minimum</td>
<td>Food and Nutrition Service Fact Sheets on each of these alternate foods give detailed instructions for use.</td>
</tr>
<tr>
<td>Yogurt, plain or flavored, unsweetened or sweetened</td>
<td>4 oz. or ½ cup</td>
<td>6 oz. or ½ cup</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Grains at Lunch

Take note of differences in daily minimums across the different grade groups!

Just offering the daily minimum will not help you to meet weekly goal!

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grains / Breads</td>
<td></td>
<td></td>
<td>8 oz. eq/wk</td>
<td>8 oz. eq/wk</td>
<td>10 oz. eq/wk</td>
<td>All grains must be 100% whole grain rich (WGR).</td>
</tr>
<tr>
<td>When combining K-5 &amp; 6-8 to establish a K-8 group.</td>
<td></td>
<td></td>
<td></td>
<td>8 oz. eq' /wk</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Servings of grains or breads must be 100% whole-grain rich.</td>
<td>5 per week at least 3% veg/day</td>
<td>8 per week 1% veg/day</td>
<td>1 oz. eq. per day minimum</td>
<td>1 oz. eq. per day minimum</td>
<td>2 oz. eq. per day minimum</td>
<td></td>
</tr>
</tbody>
</table>
Grains Component

All Grains Offered During The School Week Must Meet The Whole Grain-rich Criteria.

• In the past, schools have been allowed flexibility by USDA to offer 50% WGR (meaning only 50% of the items served over the course of the week must be WG and the remaining can be WGR)

• Vacatur now requires 100% WGR

• SSO waiver allows districts to apply for a WG waiver (SY 21-22 only)
The Whole Grain requirement is one of the handouts you received
Grain Based Desserts

- Grain Based Desserts May Be Offered; However, They May Not Exceed 2 Oz Eq of Whole Grain Per Week
Vegetable Subgroups at Lunch

These subgroups must be offered over the course of the week

1. Dark Green
2. Red / Orange
3. Beans / Peas
4. Starchy
5. Other

Vegetable Subgroup waiver available from the SA
# Vegetable Component Sub-Groups

Take note of differences in daily minimums across the different grade groups, and the different amounts for each subgroup!

<table>
<thead>
<tr>
<th>Vegetables (cups)</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark green</td>
<td>¾ (¾)</td>
<td>¾ (¾)</td>
<td>1 ½</td>
</tr>
<tr>
<td>Red/orange</td>
<td>½</td>
<td>½</td>
<td>½</td>
</tr>
<tr>
<td>Beans/Peas (Legumes)</td>
<td>½</td>
<td>½</td>
<td>½</td>
</tr>
<tr>
<td>Starchy</td>
<td>½</td>
<td>½</td>
<td>½</td>
</tr>
<tr>
<td>Other</td>
<td>½</td>
<td>½</td>
<td>¾</td>
</tr>
<tr>
<td>Add Veg to Reach Total</td>
<td>1</td>
<td>1</td>
<td>1 ½</td>
</tr>
</tbody>
</table>
Resources categorize unusual vegetables

- USDA’s MyPlate Vegetable Subgroups
  https://www.myplate.gov/search?keyword=food+group+vegetable
• Food Buying Guide for Child Nutrition Programs

a USDA eAuthentication account is needed to access the tool
## Fruit at Lunch

Take note of differences in daily minimums across the different grade groups!

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit</td>
<td></td>
<td></td>
<td>½ cup every day</td>
<td>½ cup every day</td>
<td>1 cup every day</td>
<td>No more than ½ of the total weekly requirement may be met with 100% full-strength fruit juice.</td>
</tr>
</tbody>
</table>

100% Fruit Juice can only meet no more then one-half of the fruit component over a week.
Milk Component

- Two DIFFERENT choices of milk must be offered every day!
- Waiver available from the SA on choice of milk.
Conducting a Nutrient Analysis will help you to ensure compliance with

- Caloric ranges
- Sodium limits (waiver available)
- Saturated fat limits
## NSLP Caloric Range Requirements

Based on a 5-Day Average

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Min and Max Calorie Ranges in an average 5-day week menu</td>
<td>517*</td>
<td>550-650</td>
<td>600-700</td>
<td>750-850</td>
<td>*: Menus for students Ages 1-2 and Ages 3-4 have a minimum calorie requirement of 517 calories averaged over the school week.</td>
<td></td>
</tr>
<tr>
<td>When combining K-5 &amp; 6-8 to establish a K-8 group.</td>
<td></td>
<td></td>
<td>600 - 650</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Sodium Requirements - Lunch

<table>
<thead>
<tr>
<th>Required Component Offerings</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sodium (mg)</td>
<td>≤ 935</td>
<td>≤ 1035</td>
<td>≤ 1080</td>
<td>K-8- ≤ 935</td>
</tr>
</tbody>
</table>

Sodium Target 2 will continue as the regulatory limit in the NSLP, SBP & SSO.

Under NSLP, SBP/SSO, Waiver available from the SA for SY 2021-2022
Saturated/Trans Fat Restrictions at Lunch

• Calories from saturated fat must not exceed 10% of calories (based on a 5-day average)
• Only zero trans fat is acceptable; Naturally-Occurring trans fat is allowable.
Breakfast Meal Pattern
These 3 Must be offered every day at Breakfast

- Grains
- Fruit (or Veg)
- Milk

There is NO requirement to offer M/MA at Breakfast!
<table>
<thead>
<tr>
<th>Required Component Offerings</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grains / Breads</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>WHEN CREATING A K-8 GROUP</td>
<td>1 oz. sq./day</td>
<td>1 oz. sq./day</td>
<td>1 oz. sq./day</td>
<td>Require all grains served in the NSLP and SBP must be whole grain rich.</td>
</tr>
<tr>
<td>WHEN CREATING A K-12 GROUP</td>
<td>8 oz. eq.</td>
<td>9 oz. eq.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fruit</strong></td>
<td>1 cup / day</td>
<td>1 cup / day</td>
<td>1 cup / day</td>
<td>No more than ½ of the total weekly requirement may be met with 100% full-strength fruit juice.</td>
</tr>
<tr>
<td>5 cups / week</td>
<td>5 cups / week</td>
<td>5 cups / week</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Milk</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1% or Fat Free Only</td>
<td>1 cup each day; 5 cups per week</td>
<td></td>
<td></td>
<td>In grades K-12, fluid milk must be 1% flavored or unflavored, or fat free flavored or unflavored.</td>
</tr>
<tr>
<td><strong>Calorie Ranges</strong></td>
<td>350-500 calories</td>
<td>400-550 calories</td>
<td>450-600 calories</td>
<td>Minimum and Maximum Calorie ranges in an average 5-day weekly menu</td>
</tr>
<tr>
<td>WHEN CREATING A K-8 GROUP</td>
<td></td>
<td>400-500 calories</td>
<td></td>
<td></td>
</tr>
<tr>
<td>WHEN CREATING A K-12 GROUP</td>
<td></td>
<td>450-500 calories</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Meat / Meat Alternatives (Optional)</strong></td>
<td>0 oz. eq.</td>
<td>0 oz. eq.</td>
<td>0 oz. eq.</td>
<td>May be: (1) substituted for grains once the daily grain requirement is met OR (2) means that an “extra” item – menu planner must decide which option.</td>
</tr>
<tr>
<td><strong>Sodium (mg)</strong></td>
<td>≤ 540</td>
<td>≤ 600</td>
<td>≤ 640</td>
<td>When combining grade groups, the more restrictive requirement must be used.</td>
</tr>
</tbody>
</table>
Age Groupings and Menu Planning

Allowable Groupings at Breakfast

- Grades k-5
- Grades 6-8
- Grades 9-12
- You can combine groups into either a k-8 group or a k-12 group

Waiver available from the SA
A minimum of at least 1 oz eq of “true” grain must be offered daily.

Waiver is available from the SA

<table>
<thead>
<tr>
<th></th>
<th>K-5</th>
<th>6-8</th>
<th>9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grains</strong></td>
<td>1 oz. eq/day</td>
<td>1 oz. eq/day</td>
<td>1 oz. eq/day</td>
</tr>
<tr>
<td></td>
<td>7 oz. eq/week</td>
<td>8 oz. eq/week</td>
<td>9 oz. eq/week</td>
</tr>
<tr>
<td>When Creating a K-8 Group</td>
<td>8 OZ EQ</td>
<td></td>
<td></td>
</tr>
<tr>
<td>When Creating a K-12 Group</td>
<td></td>
<td>9 OZ EQ</td>
<td></td>
</tr>
</tbody>
</table>

100% of the grains offered must be whole grain rich. Unless a State Agency waiver has been granted.
Vegetables may be offered interchangeably without restrictions.

Juice MUST be 100% full strength.

<table>
<thead>
<tr>
<th></th>
<th>K-5</th>
<th>6-8</th>
<th>9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit</td>
<td>1 cup / day</td>
<td>1 cup / day</td>
<td>1 cup / day</td>
</tr>
<tr>
<td></td>
<td>5 cups/wk</td>
<td>5 cups / wk</td>
<td>5 cups / wk</td>
</tr>
</tbody>
</table>

Reimbursable meal must contain a ½ cup fruit beginning SY 14-15.
Breakfast Milk Component

<table>
<thead>
<tr>
<th>Required Component Offerings</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk 1% or Fat Free Only</td>
<td>1 cup each day; 5 cups per week</td>
<td></td>
<td></td>
<td>Flavored milk must be Fat Free</td>
</tr>
</tbody>
</table>

Must offer at least two DIFFERENT choices of milk each day

Waiver is available from the SA for the 21/22 SY
Optional – Meat / Meat Alternate at Breakfast

There is NO Requirement to offer M/MA at breakfast!

• M/MA may be offered after the daily 1 oz “true” grain requirement is met.

• Menu planner may choose to credit M/MA toward the grain requirement, or they may choose NOT to credit M/MA toward the grain requirement. This decision should be communicated to managers/cashiers!

• If not credited, the M/MA CANNOT be used for OVS purposes.
Meat “magically” becomes a Grain at Breakfast!
## Crediting Meat/Meat Alternate - Breakfast

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>➢ Toast, WGR Bread</td>
<td>➢ Toast, WGR Bread</td>
<td>➢ Toast, White Bread</td>
<td>➢ Toast, WGR Bread</td>
<td>➢ Toast, White Bread</td>
</tr>
<tr>
<td>➢ Hard Boiled Egg</td>
<td>➢ Yogurt 4oz</td>
<td>➢ Ham Slice 1oz</td>
<td>➢ Egg Pattie 1oz</td>
<td>➢ Chicken Pattie 1oz</td>
</tr>
</tbody>
</table>

- ✓ Each day offers a ‘true grain’ of Toast = 1 oz eq grain.
- ✓ The MMA added to each day contributes an additional 1 oz eq grain.
- ✓ Therefore, each day offers a total of 2 grains.
- ✓ The weekly grain contribution is 10 oz eq.
Conducting a Nutrient Analysis will help you to ensure compliance with

- Caloric ranges
- Sodium limits (waiver available)
- Saturated fat limits
Caloric Range Requirements at Breakfast

Based on a 5-Day Average

<table>
<thead>
<tr>
<th>Calorie Ranges</th>
<th>350-500 calories</th>
<th>400-550 calories</th>
<th>450-600 calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>WHEN CREATING A K-8 GROUP</td>
<td>400-500 calories</td>
<td></td>
<td></td>
</tr>
<tr>
<td>WHEN CREATING A K-12 GROUP</td>
<td></td>
<td>450-500 calories</td>
<td></td>
</tr>
</tbody>
</table>

Minimum and Maximum Calorie ranges in an average 5-day weekly menu

Take note of different configurations of grade groups!
# Sodium Requirements - Breakfast

Based on a 5-Day Average

<table>
<thead>
<tr>
<th>Required Component Offerings</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sodium (mg)</td>
<td>≤ 485</td>
<td>≤ 535</td>
<td>≤ 570</td>
<td>K-8, ≤ 485, K-12, ≤ 485</td>
</tr>
</tbody>
</table>

Waiver available from the SA for 21/22 SY
Saturated/Trans Fat Restrictions at Breakfast

• Calories from saturated fat must not exceed 10% of calories (based on a 5-day average)

• Only zero trans fat is acceptable
Special Dietary Needs

Meal Modifications outside the Meal Pattern

- Substitutions may be made, and meals may be reimbursable, when those substitutions are supported by a **written statement that is signed by a recognized medical authority**

- Medical statements must include: recommended alternative foods and the need for the meal modification to accommodate a student with a disability
NSLP Afterschool Snack
Meal Pattern & SSO
Types of Meals

What meals can I serve under SSO?

• Limit of 2 meals per day
• Lunch and supper cannot be reimbursed on the same day
• USDA will continue to allow you to claim ASCP through the NSLP if you are claiming Breakfast and Lunch through SSO.
Requirement for Sites to Participate

- The SFA must participate in the NSLP lunch component in order for a site operated by the SFA to operate the NSLP Afterschool Care Program (ASCP). This is not required in SY 21/22. USDA is allowing Districts to implement NSLP ASCP even if they are serving Breakfast and Lunch through SSO.

- The site must sponsor or operate an approved afterschool care program to be eligible

- Includes educational or enrichment activities.
SFA Responsibilities

• Eligibility (Waived SY 21-22)
• Accountability
• Monitoring
• Meal Pattern
• General Areas
How do children qualify for free and reduced-price afterschool snacks?

• If it is an area eligible site, all children receive a snack at no charge

• If the site is not area eligible, the site must use a child’s free and reduced-price status to determine eligibility for the ASCP

• Current waiver allows all sites to be area eligible regardless of location for the 21/22 SY
Eligibility Criteria for ASCP Participation

- SFA must participate in the NSLP (not required for SY 21/22)
- Provide organized, supervised, and regularly scheduled activities after the school day ends
- Include educational or enrichment activity
- Serve students - children 18 years old and under
A **reimbursable snack** must contain full servings of any **two** of the following four food components:

- Fluid Milk – 8 ounces
- Fruit, Vegetable, or 100 percent Juice – \( \frac{3}{4} \) cup
- Grain/Bread – 1 oz eq.
- Meat/Meat Alternate – 1 ounce meat, for example
Meal Pattern ASCP

• Each snack provides two different components in full portion size
• Offer Versus Serve not allowed
• Offering Potable Water - The Afterschool Snack Program falls under the jurisdiction of the National School Lunch Program
• Memo SP 24-2020 released by USDA in Aug 2020 indicated that potable water would not have to be available if the meals were served off campus. Water would still need to be made available for services in the cafeteria and the classroom
### ASCP – Menu Planning Tips

<table>
<thead>
<tr>
<th>Meal Pattern Requirement</th>
<th>K-12 Afterschool Snack Service (under NSLP)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full-strength juice</td>
<td>Juice may not be served at snack when milk is served as the only other component</td>
</tr>
<tr>
<td>(100% juice)</td>
<td></td>
</tr>
<tr>
<td>Grain-based desserts</td>
<td>Sweet snack foods should not be served more than twice a week</td>
</tr>
<tr>
<td>Crediting</td>
<td>Based on ounce equivalents</td>
</tr>
<tr>
<td>Whole grain-rich</td>
<td>No whole grain-rich requirement</td>
</tr>
</tbody>
</table>
Menu ASCP

- A written menu is required
- Cycle menus recommended
- USDA foods may be used
• **Two On-Site Reviews**
  - First must be completed within first 4 weeks of program operations
  - Second prior to the conclusion of the program

• **Must Assess compliance with**
  - Meal counting and claiming
  - Meal pattern
  - Production records

• **Record Retention**: USDA required 3 years plus additional year, or (until audit findings are resolved)
### Mississippi Office of Child Nutrition

**ASCP On Site Review**

Directed: School Food Authority (SFA) must review each after school care snack site ten times per school year. The first review is to be conducted during the first four weeks of the snack program operation. Use this form for documenting the completion of both the first and second review and maintain it on file for audit review purposes.

**Name of School System/Sponsoring Agency:**

**Name and Address of School/Site:**

**Name and Title of Person Interviewed:**

**Date of Operation of Snack Program:**

Indicate if Site is Pining or Non-Pining
Indicate if Site is Area Eligible or Not Area Eligible

---

#### 1st Review

<table>
<thead>
<tr>
<th>1st Review Date</th>
<th>2nd Review Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Y</td>
<td>N</td>
</tr>
</tbody>
</table>

---

1. Is the program operating after school hours?
2. Is an education or enrichment activity included?
3. Are the attendance records being maintained?
4. Do they support the data?
5. Do snacks comply with all levels of nutrition?
6. Is the site not area eligible, does the system to record snacks provide an accurate count of snacks served by eligibility category?
7. Was daily income records maintained after each collection?
8. Is documentation of snacks served maintained?
9. Does menu for all snacks offered, meet or exceed the minimum meal pattern requirements?
10. Are only those snacks served that meet or exceed the meal pattern requirements used for reimbursement?
11. Do production records/delivery receipts support the number of snacks served?
12. Is there an over-identification of a student's eligibility category at any time during the snack program? (i.e., Serving, recording of counts, payment collections, procedures of snack distribution in a non-area eligible site, especially if a paying program)

---

**1st Review Compliance Determination:** Yes No

**Comments:**

**Signature of Reviewer:**

---

**2nd Review Compliance Determination:** Yes No

**Comments:**

**Signature of Reviewer:**

---

*This institution is an equal opportunity provider.*
Documentation of compliance with meal pattern requirements and production records

(if applicable for area eligible sites), provide documentation of the attendance area within which the applicant sites are located to confirm area eligibility (Waived SY 21-22)

Meal counts (total for sites qualifying for free reimbursement for all children: meal counts by type for other sites)

(if applicable for sites not area eligible) free and reduced-price applications (Waived SY 21-22) for all children for whom free and reduced priced snacks are claimed

Records that Must Be Retained
## Daily Participation Roster

| Lists all students participating | Counts number of reimbursable snacks | Counts taken at point of service (end of line) |
Reimbursement Claims

- Written procedures for how snacks are counted and consolidated
- Claim filing process similar to lunches
- Due by 10th of month following service
- No claims prior to agreement approval for ASCP
Daily Production Record

Must Document:
• Menu
• Meal Components
• Portion Sizes offered, served, and leftover
• Supports number of reimbursable snacks
Meal Service

- Occurs after the end of school day
- No time lapse requirement
- Operated on days school is in session
- Program operated or sponsored by SFA
- SFA retains all administrative and fiscal responsibility
Civil Rights

• Display poster where snacks are served
• Approved non-discrimination statement on all program materials (like menus)
Food Safety

• Add ASCP to school’s existing HACCP Plan
• Written procedures must cover storage, preparation, and service
Offer Versus Serve
Breakfast & Lunch
Offer Versus Serve (OVS)

OVS is a strategy that allows students to decline some components or items and select foods that they intend to eat.

- Reduces food waste and its impact on cost
- Mandatory in the NSLP for high schools – Currently waived by USDA.
- Optional in SBP (all grades)
- Not available for Snack Service
Basic Requirements

If implementing OVS, the site must:

- OFFER all required meal pattern components in minimum quantities.
- Identify near or at the beginning of the serving line those items that constitute a reimbursable meal.
- Have a trained cashier at the end of the serving line to identify reimbursable meals (*any alternate POS must be pre-approved by the SA*).
OVS at Lunch
NSLP and SSO
OVS Rules at Lunch

7 CFR 210.10 (e) and SP 41 - 2015

• Students must be allowed to decline 2 of the 5 required components
• Students must have 3 components on their tray
• One of those components must be at least a half a cup of fruit or vegetable.

At the very minimum, the student needs two full components plus a half cup of fruit/vegetable to be considered a reimbursable meal.
If only 3 components are selected and 2 of those are fruit and vegetable, the student may only select the half cup portion for the fruit OR the vegetable. For the other two components, the students must select at least the minimum daily required serving of the components for them to be counted.

For example, if a high school student selects a half cup of corn, a half cup of grapes, and a milk, this is NOT a reimbursable meal!
<table>
<thead>
<tr>
<th>Menued</th>
<th>Portion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey And Cheese Wrap</td>
<td>3 oz eq M/MA</td>
</tr>
<tr>
<td></td>
<td>1.1/4 oz eq whole grain</td>
</tr>
<tr>
<td>French Fries</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Broccoli with cheese sauce</td>
<td>1/2 cup broccoli</td>
</tr>
<tr>
<td>Watermelon</td>
<td>1 cup</td>
</tr>
<tr>
<td>WG Tortilla Chips/ Cheese Sauce</td>
<td>1 oz eq</td>
</tr>
<tr>
<td>Milk Offered</td>
<td>8 oz = 1 cup- varieties: Chocolate, White &amp;</td>
</tr>
<tr>
<td></td>
<td>Strawberry</td>
</tr>
</tbody>
</table>
OVS – Lunch K-8 or 9-12

Is this Tray Reimbursable?

Yes, Tray is a Reimbursable meal for K-8

No, Tray is not Reimbursable meal for 9-12

Total Components: 3 or 2.5
- Meat: 2 oz. eq.
- Fruit: 1 - C
- Grain – 1.25 oz. eq.
OVS– Lunch K-8 or 9-12

Is this Tray Reimbursable?

No, Tray is not a Reimbursable meal for K-8 & 9-12

Total Components: 2 or 3
- Meat: 2 oz. eq.
- 1 Cup milk
- Grain – 1.25 oz. eq.
Offer Versus Serve – Lunch K-8 or 9-12

Is this Tray Reimbursable?

Yes, Tray is a Reimbursable meal for k-8 & 9-12

Total Components: 2.5
• Vegetable: ½ - C
• Fruit: 1 - C
• 1 Cup milk
OVS at Breakfast

SBP
OVS Rules at Breakfast

7 CFR 220.8(e) and SP 41-2015

- The site must offer at least 4 food items (*not to be confused with components, remember there are 3 required components at breakfast*)

- Students must be allowed to decline 1 of the 4 items that are offered at breakfast

- Students must select at least a half cup of fruit (or veg)

At minimum, the student must select 3 items, 1 of which must be a minimum of ½ cup of fruit (veg)!
Component Versus Item

- **Component**: one of three food groups (Grains, Fruit, Milk) that comprise a reimbursable breakfast.
- **Item**: a specific food offered within the three food components.

In this menu example, we see three components and four items represented. Two of the items (muffin and toast) come from the same component (grain).

Menu: Muffin, Toast, Apple, Milk
Remember, at lunch we deal with components. At Breakfast we deal with items!
OVS Rules at Breakfast

What about Meat at Breakfast?

- M/MA can be offered once a full serving of true grain has been offered on the menu.
- The student does not have to pick up the true grain before they pick up the M/MA. The true grain just has to be on the menu before the M/MA can count.
- The Student can pick up the M/MA and have it count toward the reimbursable meal item total as long as the menu planner has specified that the M/MA will count toward the Grain.
Menu Planner Discretion & Counting Items

- The Menu planner decides how to count items.
- Combination foods can count as multiple items.
- For example, a muffin with 2 oz eq. of grain can count as two items, or a sausage biscuit can count as two items.
- The menu planner must communicate this information to the Cashier!
OVS-SBP/SSO Breakfast Menu offered

Does this menu meet SBP/SSO OVS requirement?
Banana
Toast
Yogurt
Milk
Apple

Menu Acceptable - Yes
This is what the student selected from the menu. Is this meal reimbursable?

Reimbursable Meal - Yes
Student Selection – SBP Breakfast OVS

Reimbursable Meal? No
Student Selection – SBP Breakfast OVS

Reimbursable Meal? Yes
Apple = ½ cup fruit

1 4oz = 1 oz M/MA = grain at breakfast

½ cup milk

Reimbursable Meal? Yes
Reimbursable Meal? No
Questions
How to Apply for Waivers
Parent Pick up Waiver

Template - SSO Program Year 2021/2022
District Name:

Application to Participate in Waiver to Allow Parents and Guardians to Pick Up Meals for Children as part of the SSO (2021-2022 SY)

As allowed by COVID-19 Child Nutrition Response (CNR) Nationwide Waiver to Allow Parents and Guardians to Pick Up Meals for Children, dated 4-16-21, issued on 6/24/2021, this waiver is effective between the date of approval and Sept 30, 2021, and may be renewed for the duration of the 2021-2022 SY through 6/24/2022 on the discretion of the SA.

Waiver Request Applies to: All Sites Selected Sites (listed below)

1. List of Sites

2. Provide a description of the Parent/Guardian Meal Pick Up system and how it will ensure that Meals are only distributed to parents or guardians of eligible children.

3. Provide a description of how you will ensure that duplicate meals are not distributed to any child.

State Agency only

Complete Signatory
Parent Pick Up Waiver Form

*Sample Language is Available!
You MUST have a plan for verifying the eligible children!

• Added an additional certification to the waiver
• You must have a plan to verify eligible children
• You must have a roster
• You must train your staff
• Adults should NOT be walking up and picking up meals without being verified
• Do NOT tell the SA, “Oh, my staff know my families…”
Parent/Guardian Application

<table>
<thead>
<tr>
<th>Name of Participating Child</th>
<th>Name of Participating Child</th>
<th>Name of Participating Child</th>
<th>Name of Participating Child</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

I acknowledge that all information on this form is true. I understand that SFSP/CACFP officials may verify the information. I understand that if I purposely give false information, the participant receiving meals may lose the meal benefits through the USDA Program.

Parent/Guardian Sign Name: _____________________________
Parent/Guardian Print Name: _____________________________
Parent/Guardian Sign Name: _____________________________
Parent/Guardian Print Name: _____________________________
Zip Code: _____________________________

District/Organization Use Only

1. The Sponsor’s authorized representative, acknowledge to the best of my ability that the above information is correct and will provide meals to the Parent/Guardian for the above children listed.

Sponsor Signature: _____________________________ Date: _____________________________

Roster Number: _____________________________

This institution is an equal opportunity provider. Rev. 9/8/2020
• Match district Information with enrolled students to household
• Non-students
  Birth certificates or
  Court Documents
Meal Pattern Waivers

SSO Program Year 2021/2022
COVID-19: Child Nutrition Response #90

- Nationwide Waiver to Allow Specific School Meal Pattern Flexibility for SY 2021-2022
- FNS waives the requirement to serve meals that meet specified meal pattern requirements during the public health emergency due to COVID-19
- This waiver applies to local organizations operating the NSLP, SBP, and SSO.
Am I eligible for a Meal Pattern Waiver?

- USDA expects that flexibilities will only be utilized as needed, and furthermore expects that operators look to other alternatives prior to utilizing these flexibilities.
- All requests must be targeted and justified with a demonstrated need based on plans to support access to nutritious meals while minimizing potential exposure to COVID-19.
- **IF YOU HAVE RETURNED TO NORMAL, CONGREGATE FEEDING, MEAL PATTERN WAIVERS MAY NOT BE APPROVED**
- If requested, all sodium waivers will be granted by the SA with no justification necessary.
Flexibilities Available

What kind of Meal Pattern Waivers can I apply for?

• USDA was very specific regarding what flexibilities can be approved.

• Local Operators can request the following flexibilities as needed
  • Sodium (will be automatically approved)
  • Whole Grain Rich requirements at all levels including Pre-K
  • Vegetable Subgroups
  • Milk Varieties
  • Flavored Milk
  • Age/Grade Groups
Applying for Meal Pattern Waivers

Meal Pattern Waiver Request for School Food Authorities (SFAs) Implementing the SSO, NSLP, or SBP in School Year 2021-2022

USDA Waivers grant meal pattern flexibility for all schools operating the SSO, NSLP, or SBP during the 2021-2022 School Year (SY). In order to take advantage of those flexibilities, local operators must obtain State Agency (SA) approval. This form may be utilized to request a waiver of the requirements at 7 CFR 210.18 (b), (c), (l), (o), and (p) as it relates to the meal pattern for the National School Lunch Program (NSLP); as well as requirements at 7 CFR 220.6 (b) (c) (l), and (o) as it relates to the meal pattern for the School Breakfast Program (SBP).

The meal pattern flexibilities granted in this waiver are effective as of the date of SA approval, and remain in effect until June 30, 2022. All waiver requests must be targeted and justified and based on plans to support access to nutritious meals while minimizing potential exposure to COVID-19 during SY 2021-2022. Waiver requests should be as limited in scope as possible to ensure children still have access to all vital nutrients.

For more information, please visit MDE CCN webpage: https://www.mdek12.org/CCN

District/Organization Name: _____________________________________________
Name of Person Submitting Application: ________________________________
Title of the Person Submitting Application: _______________________________
Signature: __________________________________________________________
Date: ________________

My School District is implementing: Traditional Learning  Virtual Learning  Hybrid Learning

All Waivers Requested Herein:
☐ Sodium Flexibility
☐ Vegetable Subgroup Flexibility
☐ Whole Grain Flexibility (for any age group)
☐ Milk Variety Flexibility
☐ Age Group Flexibility

By clicking this box I certify that I understand that these meal pattern flexibilities will only be utilized for the duration and extent that they are needed.
Sodium Waiver

Automatic approved
Districts must
Request to participate
Vegetable Sub-groups

Meal Pattern Waiver Request for School Food Authorities (SFAs) Implementing the SSO, NSLP, or SBP in School Year 2021-2022

Vegetable Subgroup Flexibility Waiver

Org Name: ____________________ Request this Waiver: YES  NO

Request to waive requirement to offer a variety of vegetables from the vegetable subgroups, as 7 CFR 210.10(c) and/or 220.8(a).

V.1. The Vegetable subgroup waiver will apply to the following meals:  Breakfast  Lunch

V.2. The Vegetable subgroup waiver will apply to the following delivery strategies:

- Grabs & Go
- Meals to the Classroom
- Bus delivery
- Shelf-stable foods

V.3. The meals served that are subject to this vegetable subgroup waiver will implement OVS  not implement OVS

V.4. The meals served that are subject to this Waiver will be primarily

- "Hot" meals
- "Cold" meals

V.5. Describe your barrier to meeting the Meal Pattern Requirement and indicate which vegetable subgroups you may not be able to offer in full quantities over the course of the week.

Red/orange  Starchy  Beans/Peas  Dark Green  Other

V.6. Describe your plan to maintain standards to the greatest extent possible by selecting all vegetable subgroups that you will offer in full quantities over the course of the week.

Red/orange  Starchy  Beans/Peas  Dark Green  Other

V.7. How will this waiver request/plan minimize potential exposure to COVID-19?

State Agency Use

Date Received: ____________________ SA Decision: Approved  Denied
SA Rap Signature: ____________________ Process Date: ____________________

Denial Reason: ____________________

This Institution is an Equal Opportunity Provider.  Revised 6/16/2021
Whole Grain Rich Flexibility Waiver

Meal Pattern Waiver Request for School Food Authorities (SFAs) Implementing the SSO, NSLP, or SBP in School Year 2021-2022

Whole Grain Rich Flexibility Waiver

Org Name: __________________________ Request this Waiver: YES NO

Request to waive the requirement that grain offered must be whole grain rich at 7 CFR 210.10 (c) and/or 220.8 (c). By checking yes below in question W2, request to waive the requirement that preschoolers be served at least once per day across all eating occasions at least one serving of whole grain rich grain at 7 CFR 210(c)(3) and (p); and/or 220.8(c).

W1. The Whole Grain waiver will apply to the following meals: Breakfast Lunch

W2. Select the Age Groups that will utilize Whole Grain Flexibilities

Pre K K-6 9-12

W3. Barrier to meeting the Meal Pattern Requirement

W4. Plan to maintain standards to the greatest extent possible

W5. How will this waiver request/plan minimize potential exposure to COVID-19?

State Agency Use
Date Received: __________________________ SA Decision: Approved Denied
SA Rep Signature: __________________________ Process Date: ______________
Denial Reason: ______________

This Institution is an Equal Opportunity Provider. Revised 6/16/2021
Meal Pattern Waiver Request for School Food Authorities (SFAs) Implementing the SSO, NSLP, or SBP in School Year 2021-2022

Milk Variety (Choice of Milk) Flexibility Waiver

1. The Milk Variety waiver will apply to the following meals:
   - Breakfast
   - Lunch

2. The Milk Variety waiver will apply to the following delivery strategies:
   - Grab & Go
   - Meals to the Classroom
   - Parent Pick Up
   - Bus Delivery
   - Congregate Feeding in the Cafeteria
   - Shelf Stable Packages

3. The meals served that are subject to this milk Variety Waiver will implement OVS or not implement OVS

4. Barrier to meeting the Meal Pattern Requirement

5. Plan to maintain standards to the greatest extent possible

6. How will this waiver request/plans minimize potential exposure to COVID-19?

State Agency Use
Date Received: ___________ SA Decision: Approved Denied
SA Rep Signature: Process Date: ___________
Denial Reason: ____________________________

This Institution is an Equal Opportunity Provider. Revised 07/19/2021
### Age/Grade Group Flexibility Waiver

**Meal Pattern Waiver Request for School Food Authorities (SFAs) Implementing the SSO, NSLP, or SBP in School Year 2021-2022**

<table>
<thead>
<tr>
<th>Age/Grade Groups</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
</tr>
</thead>
</table>

**A.1.** The Age/Grade Group waiver will apply to the following meals: Breakfast, Lunch

**A.2.** The Age/Grade Group waiver will apply to the following delivery strategies: Grab & Go, Meals to the Classroom, Parent Pick Up, Bus Delivery, Shelf-Stable Packages

**A.3.** Barrier to meeting the Meal Pattern Requirement

**A.4.** Plan to maintain standards to the greatest extent possible (include plans for cabinets, fruit, and veg)

**A.5.** How will this waiver request/plan minimize potential exposure to COVID-19?

---

State Agency Use

<table>
<thead>
<tr>
<th>State Agency Use</th>
<th>SA Decision: Approved</th>
<th>Denied</th>
</tr>
</thead>
<tbody>
<tr>
<td>Date Received:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SA Rep Signature:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Process Date:</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

This Institution is an Equal Opportunity Provider. Revised 06/15/2021
Flavored Milk Flexibilities

For school not on State Purchasing Program

Meal Pattern Waiver Request (Flavored Milk Flexibilities) for School Food Authorities (SFAs) Implementing the SSO, NSLP, or SBP in School Year 2021-2022

USDA Waivers grant meal pattern flexibility for all schools operating the SSO, NSLP, or SBP during the 2021-2022 School Year (SY). In order to take advantage of these flexibilities, local operators must obtain State Agency (SA) approval.

This form may be utilized to request a waiver of the requirements at 7 CFR 210.10(c) and (d)(1)(ii), and 220.8 (a) and (d).

The meal pattern flexibilities granted in this waiver are effective as of October 1, 2021, and remain in effect until June 30, 2022.

Waiver requests must be targeted and justified and based on plans to support access to nutritious meals while minimizing potential exposure to COVID-19 during SY 2021-2022. Waiver requests should be as limited in scope as possible to ensure children still have access to all vital nutrients.

For more information, please visit MDE OCN webpage: https://www.mdek12.org/OCN

District/Organization Name: ________________________________

Name of Person Submitting Application: ____________________________

Title of the Person Submitting Application: ____________________________

Signature: ________________________________

Date: ________________________________

My School District is implementing: Traditional Learning, Virtual Learning, Hybrid Learning

By clicking this box I certify that I understand that these meal pattern flexibilities will only be utilized for only the duration and extent that they are needed.
Meal Pattern Waiver Request (Flavored Milk Flexibilities) for School Food Authorities (SFAs) Implementing the SSO, NSLP, or SBP in School Year 2021-2022

Flavored Milk Flexibility Waiver

Org Name: _______________

Request to waive requirement that low-fat milk must be unflavored at 7 CFR 210.10(a) and (d)(1)(i), and 220.8 (e) and (d).

1. The flavored milk waiver will apply to the following meals: _______________

2. Barrier to meeting the Meal Pattern Requirement

3. Plan to maintain standards to the greatest extent possible

4. How will this waiver request/plan minimize potential exposure to COVID-19?

________________________________________________________________________

State Agency Use
Date Received: ________________ SA Decision: Approved ____________ Denied ____________
SA Rep Signature: ________________ Process Date: ________________
Denial Reason: ________________
USDA expects that flexibilities will only be utilized as needed

- Even if your waiver is approved and effective through June 30, 2022, these meal pattern flexibilities should only be utilized as needed.
- If you return to normal operations, you should return to the normal meal pattern
Questions
Non-Discrimination

This institution is an equal opportunity provider.

Full Non-Discrimination Statement link:
Mary Burks
School Support Division
mburks@mdek12.org;